

Gingerbread

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	14 oz	1 ¾ cups	1 lb 12 oz	3 ½ cups	1. Combine sugar, flour, baking soda, salt, cinnamon, cloves, and ginger in mixer bowl. Mix with paddle attachment for 1 minute on low speed.
Whole wheat/enriched blend flour	2 lb 4 oz	2 qt ¼ cup	4 lb 8 oz	1 gal ½ cup	
Baking soda		2 Tbsp		¼ cup	
Salt		1 ½ tsp		1 Tbsp	
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground cloves		1 tsp		2 tsp	
Ground ginger		1 tsp		2 tsp	
Vegetable oil		1 ¾ cups		3 ½ cups	2. In a separate bowl, mix vegetable oil, egg whites, hot water, and molasses with a wire whip until blended. Slowly add oil mixture to dry ingredients. Mix for 1 minute on low speed until blended.

OR	OR	OR	
Fresh large egg whites	10 each	20 each	
Water, hot	3 ¾ cups	1 qt 3 ½ cups	3. Pour 8 lb 12 oz (approximately 1 gallon) of batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and floured. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Molasses (see Special Tip)	3 ½ cups	1 qt 3 cups	4. Cut each pan 5 x 10 (50 pieces per pan).

Notes

Special Tips:

To make pouring easy, place bottles of molasses in hot water for 5 minutes before using.

Serve with Whipped Topping (C-19), powdered sugar or Orange Glaze (C-24).

Cupcakes can be made for a special occasion. Using a No. 12 scoop (¾ cup), portion into muffins tins which have been paper lined or lightly coated with pan release spray. Bake in a 375°F conventional oven for 15-20 minutes. One gallon of batter makes approximately 50 cupcakes.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 piece or 1 cupcake. For Enhanced Meal Pattern only: 1 piece or 1 cupcake provides 1 1/4 serving of grains/breads.	50 Servings: about 8 lb 12 oz (batter) about 8 lb 2 oz 100 Servings: about 17 lb 8 oz (batter) about 16 lb 4 oz	50 Servings: about 1 gallon (batter); 1 sheet pan 100 Servings: about 2 gallons (batter); 2 sheet pans

Nutrients Per Serving					
Calories	NA	Saturated Fat	NA	Sodium	NA
Protein	NA	Cholesterol		Dietary Fiber	NA
Carbohydrate	NA	Vitamin A			
Total Fat	NA	Calcium	52 mg		